

Don P. Johnson Town Manager TOWN OF ACTON

472 Main Street
Acton, Massachusetts, 01720
Telephone (978) 264-9612
Fax (978) 264-9630

February 10, 2005

The Acton Beacon:

Atten: ACTON BEACON LEGAL REPRESENTATIVE

Please place the following Legal **Notice** in the Thursday, February 24, 2005 edition of the Acton Beacon. *Please send bill to:*

Mike Mohamed 7131 Homestead Blv. Westborough, MA 508-648-1736

> Very truly yours, Christine M. Joyce Town Manager's Office

Please confirm receipt of this Fax to:

Christine @ 978-264-9612 FAX 978-264-9630

Town of Acton Notice of Hearing

The Board of Selectmen of the Town of Acton will hold a public hearing in Room 204 in the Town Hall on Monday, February 28 at 7:30 P.M. under Section 140 of the Mass General Laws on the application of Mike Mohamed, d/b/a IL Forno, Inc. for a Common Victualler's License at 508 Nagog Park, Acton, MA.

Application is on file in the Selectmen's Office and may be viewed during normal working hours.

ACTON BOARD OF SELECTMEN

TOWN OF ACTON

472 Main Street Acton, Massachusetts, 01720 Telephone (978) 264-9612 Fax (978) 264-9630

Don P. Johnson Town Manager

February 10, 2005

Mike Mohamed 7131 Homestead Blv. Westborough, MA

Dear Mr. Mohamed:

Enclosed please find a copy of an advertisement to appear in the Acton Beacon on Thursday, February 24, at your expense.

Your hearing is on February 28, 2005 at 7:30 p.m. in room 204 of the Acton Town Hall. If you have any questions prior to that date, please feel free to call me at (978) 264-9612.

Very truly yours,

Christine M. Joyce Town Manager's Office

cc: File {blankabc.Doc.}

Town Manager's Office

INTERDEPARTMENTAL COMMUNICATION

To: Board of Health, Building Comm., Police & Fire Chiefs

Date: February 10, 2005

From: Christine Joyce, Town Manager's Office

Subject:

Common Victualler's License

508 Nagog Park

Enclosed please find a copy of the application for a Common Victualler's License. Please send comments as soon as possible.

The public hearing is scheduled for February 28, 2005 at 7:30.

{blankabc.Doc.}

Town of Acton License or Permit Application

For Town Use Only

To the Licensing Authorities of Acton:	
The undersigned hereby makes application for the following d license, in accordance with the provisions of the General Laws	, and amendments thereto.
	02/08/05 19
Please indicate the License or Permit for which application	
Auction Entertainment One Day Liquor	Common Victualler Class 1 or 11
Automated Amusement 24 Hour Permit Fai	ir or Sale Concert Other
Name of Organization/Applicant	A MED e of operators of event? Purpose of event? Parking availability?)
RESTURANT	
, , , , , , , , , , , , , , , , , , ,	
Date of Event: Hours of Event or Ope Name of person making application Mike M	1014AMED
_	
	0.1
Residential Address 7131 HOME STE	=AD BIV-westborous MA
Business Address 27 air Port 1 - F	9
Telephone: Home. 508.648.1736 Business.	978 3452511
	Have you ever been arrested for any law violation?
	If so, when
Place of Birth	State Briefly
Father's Name Mother's Maiden Name	
Height ft. Inches Weight	References (names and addresses)
ComplexionHair	
Eyes	

Signature of Applicant__

Brown Bag Alcohol Policy

Customers bring their own alcohol.

Il Forno provides glasses and ice.

Il Forno does not pour the alcohol or store it in the kitchen or anywhere on its premises. It comes in with the customer, stays with the customer and will be discarded upon the customer departing.

Il Forno follows all Massachusetts laws regarding alcoholic beverages. Consumers must be 21 or older. Any customer who looks 30 or younger bringing in alcohol for consumption is carded and his or her ID must be presented. Under no circumstances will anyone younger than 21 be allowed to consume alcohol in this establishment. Anyone that does not furnish an ID when asked to present it will not be allowed to consume any alcohol. If a customer is under the legal age limit and is accompanied by a parent or guardian they will still not able to consume any alcohol in this establishment.

Il Forno does not tolerate irresponsible consumption of alcohol.

Il Forno takes all responsibility for people drinking in its establishment.

All Il Forno employees are informed of the brown bag policy and properly trained. In order to work for IL Forno they must know understand and enforce the brown bag policy. Also once a month we have meetings enforcing the tips program.

MANAGER	EMPOYEE:
LISA LETENDRE	SIGN:
	PRINT:

Christine Joyce

From: Robert Craig

Friday, February 18, 2005 10:21 AM Sent:

Christine Joyce To:

Subject: Common Victualler's License, 508 Nagog Park

Christine: Please be advised that I have no comment or objection to the issuance of the above named license. Robert C. Craig, Fire Chief

Acton Police Department InterDepartmental Memo

From: Frank J. Widmayer, Chief of Police **Date**: February 16, 2005

To: Don Johnson, Town Manager

Subj: Ilforno common victualler license request

I have reviewed the license request submitted on behalf of Ilforno Incorporated, 508 Nagog Park Drive. I am generally in favor of the board issuing the license with certain provisos:

- I would like to see a change in the serving policy limiting the alcohol customers are allowed to bring in to beer and wine only.
- The Board may want to inquire of the owner/management how they would handle unusual situations that could arise. For example, would they allow a group to come in with a keg of beer? What has been the experience in their other restaurant locations in that regard?
- I would also like to see the policy changed to have servers ask for identification from patrons who appear to be age 50 or under.

Frank J. Widmayer Chief of Police

TOWN OF ACTON

Building Department

INTERDEPARTMENTAL COMMUNICATION

To: Board of Selectmen

Date: February 16, 2005

From:

Garry A. Rhodes, Building Commissioner

Subject:

Common Victualler's License

508 Nagog Park Ilforno Inc.

Mr. Mohamed is taking over the location of an existing restaurant but with a new name. They will need a new sign license. They will also need a new periodic inspection as per 780 CMR Table 106. I would recommend the license if granted should be limited to 50 seats. The limit on seating would be consistent with the Board of Health.



TOWN OF ACTON Health Department

472 Main Street Acton, Massachusetts, 01720 Telephone (978) 264-9634 Fax (978) 264-9630

February 23, 2005

To: Christine Joyce

From: Heather Marceau, CEHT, CFSP

Re: Common Victualler's License Request - Il Forno

The Health Department has reviewed the Common Victualler License Application submitted by Il Forno Restaurant (proposed at 508 Nagog Park). The Department has been in communication with Mr. Mike Mohamed regarding this proposal. The application paperwork and other required documentation have been forwarded to him for completion. The Health Department will be working closely with this establishment to ensure compliance with the Food Code. At this time, the Health Department recommends approval of the Common Victualler License.

Town Manager's Office

INTERDEPARTMENTAL COMMUNICATION

To: Board of Health, Building Comm, Police & Fire Chiefs

Date: February 10, 2005

From: Christine Joyce, Town Manager's Office

Subject:

Common Victualler's License

508 Nagog Park

Enclosed please find a copy of the application for a Common Victualler's License. Please send comments as soon as possible.

The public hearing is scheduled for February 28, 2005 at 7:30.

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Town of Acton License or Permit Application

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The undersigned hereby makes application for the following described license, in accordance with the provisions of the General Laws, and amend	ments thereto.
	19
Please indicate the License or Permit for which application is being ma	de
Auction Entertainment One Day Liquor Comm	non Victualler Class 1 or 11
Automated Amusement 24 Hour Permit Fair or Sale	Concert Other
Name of Organization/Applicant. TLFoRNo	TNC
Location of Event S& YO Jo J Park	
Location of Event. 508 Nagog Park Name of Owner of Premises Mike MoHAME	
DESCRIPTION OF EVENT (i.e.; Fee or donation charged?, Name of operator	s of event? Purpose of event? Parking availability?)
Date of Event: Hours of Event or Operation	
Name of person making application. MIKE MOHA	MED
Occupation OWNES	
Residential Address 7131 HOME STEAD	BIV-westborous MA
Business Address 27 air Port rd -fitch L	org-MAOLYZO
Telephone: Home. 508 648 1736 Business 978	
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Male or female Male If so, when_	1.7
Date of Birth 06/29/1960 Where	
Place of Birth State Briefly	y <u> </u>
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Height ft. Inches References	(names and addresses)
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EMPOYEE: MANAGER

LISA LETENDRE SIGN:

PRINT:

Christine Joyce

From:

Dore' Hunter

Sent:

Thursday, January 20, 2005 11:03 AM

To:

Manager Department

Cc:

edryan@oconnorandryan.com; Board of Selectmen

Subject: Il Forno Restaurant-Michael Mohamed Letter

Don,

Some time ago we received a letter written on behalf of Michael Mohamed of the II Forno Restaurant indicating that this gentleman was considering opening an establishment in Acton which would operate, as far as liquor is involved, on a bring your own bottle basis. I don't recall that we have responded to that letter in any manner, at least that I have seen. I was contacted this morning by his attorney, Ed Ryan who is copied on this message, following up on that letter.

I am not personally aware of any By-Law or Town regulation that would ban a BYOB operation. Assuming that to be the case, I would presume the normal process in regard to interaction with the Board of Health and application to the BOS for a common vit license would apply.

Please put the matter of a response to the letter written on Mr. Mohamed's behalf on the Agenda for the 1/24 meeting and be prepared to bring forward any appropriate staff recommendations in that regard. Thank you.

Regards, Dore' Hunter

Chairman, Board of Selectman, Town of Acton, MA

Tel: 978-263-0882 Fax: 978-263-9230

Email: DoreHunter@aol.com

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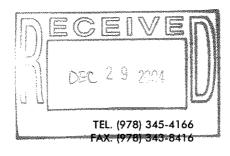
O'CONNOR AND RYAN, P. C. ATTORNEYS AT LAW

61 ACADEMY STREET
FITCHBURG, MASSACHUSETTS 01420-7517

EDWARD P. RYAN, JR.

HARRY D. QUICK, III

December 22, 2004



EMAIL: edryan@oconnorandryan.com EMAIL: harry@oconnorandryan.com

FLE GOPY

F. Dore' Hunter Chairman, Board of Selectman 472 Main Street Acton, MA 01720

Re: Michael Mohamed
II Forno Restaurant

Dear Mr. Hunter:

This office represents Mr. Michael Mohamed and the II Forno Restaurant. Mr. Mohamed is the founder and owner of three restaurants now operating in the communities of Fitchburg, Gardner and Westboro. The flagship restaurant is located in Fitchburg and was opened in 1992. You may view the restaurant by going to the website located at http://www.restaurant.com/microsite.asp?rid-306837.

Mr. Mohamed is interested in opening another restaurant in the Town of Acton. The restaurant would resemble the restaurants in Fitchburg, Westboro and Gardner. The menus would be virtually identical. Mr. Mohamed does not seek a liquor license, opting instead to follow the tradition established in his first restaurant allowing patrons to bring their own alcoholic beverages. The elected officials in each of the communities where he operates his other restaurants have all permitted him to allow patrons to bring their own liquor, provided they are over age twenty-one. He has never had any problem with this policy. His restaurants are all highly regarded, have been reviewed many times and consistently earn rave reviews in all areas. I have included some old and some recent reviews and news items. In order to acquaint you with the restaurant I have enclosed the current menu for the Fitchburg restaurant.

I am anxious to meet with you to discuss any Town regulations that might apply to Mr. Mohamed's proposal to open a restaurant that allows patrons to bring their own liquor. My client is more than willing to discuss any questions or concerns you or other Town officials might have regarding this proposal. Mr. Mohamed enjoys and excellent reputation in all of the communities in which he

2 /II Forno Restaurant Letter to Chairman Hunter December 22, 2004

works, is frequently recognized for his significant contributions to the community and has a significant record of community service. I believe you would find his restaurant a welcome addition to your community. All I ask is an opportunity to permit you to meet him, review his history in the above-mentioned communities, and give his proposal a fair assessment.

I will be contacting you after the Christmas Holiday to discuss this matter further. In the meantime, if you have any question please feel free to call me.

Very truly yours

Edward P. Ryan, Jr.

W/epr

Cc: Client

Enc. (9)

E Forno Restaurant Page 1 of 3

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The Worcester Phoenix November 14 - 21, 1997



food home | previous reviews | by restaurant | by cuisine | by location | hot links |

Il Forno

Great Italian in Fitchburg

by Jim Johnson

Il Forno Restaurant
25-27 Airport Road, Fitchburg
(978) 345-2511
Sun. 4 p.m.-9 p.m.
Mon. closed
Tues.-Thurs. 11:30 a.m.-2:30 p.m. and 4 -10 p.m.
Fri. 11:30 a.m.-2:30 p.m. and 4 -11 p.m.
Sat. 4 p.m.-11 p.m.

Major credit cards BYOB Not handicap accessible

Two friends -- a couple -- urged me to make the short trip up Route 190 to join them at II Forno, their favorite dining spot. I'd heard good things about the restaurant, but I'd underestimated just how good it would be. If you like the East Park Grille, you'll definitely enjoy II Forno. The food's great, the portions huge, the prices low, and the service -- well, even better than the somewhat hurried, harried, frenetic feel I often get at the East Park. And, though I love the East Park (and its neighbor, Mac's) dearly, I found II Forno's food even better and certainly with broader options.

We arrived just ahead of our 6 p.m. reservation and were told our table was being cleared. Although the vacant foyer started filling, we were seated by 6, with our BYOB wine bottle opened and bread (fresh, oven-crisp, and loaded with garlic) served by 6:03. I could see right into the wide-open kitchen with its wood-burning brick oven. Organized confusion reigned. Flames flared, pots clanged, and pans sizzled, as the kitchen crew filled plates and handed them off to the waitstaff. The servers in turn burst through swinging, saloon-style doors, carrying their laden trays to the tables. The frequent calls of "Behind you!" and the non-stop motion of the staff seemed almost choreographed, and the mood was surprisingly calm. It was obvious that pros were at work -- the ones who make hard work look easy.

Owner Michael Mohammed had wanted to open an Italian restaurant since he was a teenager. That wish came true in 1992, when Il Forno was less than half its present size. Today, the Old World cuisine and cordial setting keep packing them in. A message from Mohammed on the menu gives an idea

Il Forno Restaurant Page 2 of 3

why: "At the II Forno we all work as a team and are dedicated to providing you with the best possible service, so do not hesitate to ask any of us for assistance. It would be my honor to visit your table and suggest a house special not available on the menu and prepare it just for you." Indeed, when our primary server was busy, a coworker didn't miss a beat in making sure our meal was paced perfectly and our water glasses were filled.

We started with three appetizers. The mozzarella spedini (\$3.95) were a delicious variation on the ubiquitous sticks. These were significant wedges that were fried crisp on the outside and firm (rather than gooey or stringy) on the inside. A full-bodied marinara dipping sauce came on the side. The eggplant rollatini (\$3.95) were equally tasty and different. Thin slices of juicy eggplant were layered with mozzarella and marinara sauce. But the stuffed jalapeño peppers (\$6.95) were perhaps the best of the trio. Unlike the usual "poppers," these came stuffed with cream cheese and shrimp, which served as holders. Even the peppers seemed especially potent.

Entrees are varied. Pasta dishes average a mere \$5 to \$6 and include basic spaghetti and meatballs as well as homemade potato gnocchi, tortellini pesto, and vegetable lasagna. Rolls, calzones, and grinders fall in the same price range. Eleven pizza styles (including a first for me: clams pie) plus makeyour-own top out at \$11.95 for "Mom's Favorite," made with pesto sauce, chicken, and mushrooms.

Veal, seafood, and chicken come in a number of traditional treatments such as Francese (dipped in egg), cacciatore, picatta (cooked with lemon, wine, and capers), fra diavlo, and parmigiana. Prices range from \$9.95 to \$14.95. I devoured a shrimp special (\$13.95) served atop jumbo ravioli stuffed with shiitake mushrooms. The marinara sauce was practically saturated with chunks of garlic, which seemed to permeate every square millimeter of the butterflied shrimp. The mushroom filling in the firm ravioli was almost sensuously smooth and delicately earthy. One dining companion ordered the chicken picatta (\$10.95), wonderfully tender pieces of chicken breast that had been dredged in flour and sautéed with lemon, butter, wine, and capers. The balance was perfect between the sour lemon and salty capers, and the wine cut the butter nicely.

Her husband ordered one of his favorites -- cheese ravioli (\$7.95) -- and deemed it "stunning. You can always tell good cheese ravioli when it's not gritty," he noted. "When it's smooth, it's fresh."

The entire dessert tray was tempting, but we limited ourselves to three (\$3.50 each). Each was great, from the smooth, tart, and creamy key-lime pie, to the apple-raspberry cheesecake (with plenty of tart apple chunks) to the "Magnificent Seven" (or something like that) with seven different kinds of chocolate, including two kinds of cake, two kinds of frosting, and chocolate chips.

Dinner for three came to \$60, including ample leftovers, but you could get away full for a fraction of that. Lunch offers many identical items at even lower prices. It's an easy drive from Worcester. I highly recommend it.



vorvugu Garaen Club meeting.

The meeting is scheduled for Wednesday, April 30, at 7:30 p.m. Donnelly's book, "The Adventurous Gardener: Where to Buy the Best Plants in New England," won a Quill & Trowel Book Award from the Garden Writers Association of America.

The program is free to the public and will be held at the Westborough Senior Center, 4 Rogers Road.

Project Graduation meeting

Project Graduation Inc. will hold a meeting on Thursday, May 1, at 7 p.m., at the Westborough High School Library. The all-night party for WHS seniors is scheduled for graduation night, Saturday, June 7, at TeamWorks in Northborough.

Volunteers and chaperones are needed. If you can volunteer, call Sue Arnold 508-366-7408. Chaperones are need for the 9 p.m. to 1 a.m. shift, and for he 1 to 5 c.m. shift. For more in 1 to 3 ii.m. shift. Beth The 1 to 3 ii.m. shift.

MSIDE

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Bob McKillop helps broaden scopwith educational programs and en

By Geoff Mosher
NEWS STAFF WRITER

Since becoming chairman of the two-year-old Earth Day Committee, Bob McKillop has watched what was once an annual series of cleanups blossom into a full-scale event spread



over several weeks complete with presentations, exhibits, nature walks, picnics and live music.

It's a testament to McKil-

lop's desire to broaden the scope of Earth Day by making the event more of an educational experience and promoting wider participation among Westborough residents.

"I had some energy for this kind of thing, and I decided I'd get involved, and they actually let me run it," McKillop said, tipping his hat to the four other active members on the Earth Day Committee — Kate Donaghue, Leslie Leslie, Tim Buckalew and Sue Lippitt.

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For a list of Earth Day activities, see page 19

"My whole desire to get involved revolved around trying to make (Earth Day) something that was participated in by a broader spectrum of people," said McKillop, a Westborough resident for 13 years.

Toward that end, McKillop sought sponsors and volunteers for last year's event from various churches and civic organizations in town. He started pitching the

Italian eatery wins approval

Ilforno will allow patrons to bring their own booze

By Geoff Mosher NEWS STAFF REPORTER

The Board of Selectmen Tuesday night unanimously approved a victualer's license for Ilforno restaurant at 30 Lyman St.

The 3,000-square-foot authentic Italian and brick-oven pizza restaurant will be located between the Chef Sun restaurant and the Sandwich Works Deli on the ground-level of the 70,000-square-foot, two-story brick building in the Westborough Shopping Center, said Owner Mike Mohamed of Leominster.

The 110-seat restaurant will employee 25 full- and part-time staff. It is slated to open in early June.

The Doord of Frentship.

Ilforno's plans with no concerns on April 17. The Health and Fire departments will grant the restaurant final approval as soon as the building is up to code, Mohamed said.

Mohamed owns two other Ilforno restaurants in Gardner and Fitchburg. The 12-year-old Fitchburg restaurant has 250 seats, while the three-year-old Gardner establishment has 300.

As with the other two locations, customers in Westborough will be allowed to bring their own alcoholic beverages into the restaurant, making Ilforno the only bring-your-own-booze (B.Y.O.B.) establishment in town, said Police Chief Alan

board at Town Hall.

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imes at in ng s ning ceremonies followed, by lap around the track honoring fancer survivors. The first lap is reserved for anyone who is survived cancer and/or is corrently being treated for cancer, along with his or her families. A complimentary reception for these participants will follow the "survivor lap."

All teams will begin their relay following the survivor lap. A luminary ceremony will begin at 9 p.m. White bags containing a single candle, called luminaries, will be placed around the track and lit. Each luminary represents a loved one who is either fighting cancer or who has lost his or her battle to this terrible disease.

The walk resumes after the luminary ceremony with different theme laps announced on the hour. There will be a silent auction with items donated by the

community that retail for more than \$4,000, including signed memorabilia from the Lance Armstrong Foundation. Outback's Steakhouse will treat everyone to a complimentary barbecue at midnight. Deejay Michael Conrad from MAC Entertainment will provide the musical inspiration to keep everyone walking. There will be additional entertainment provided by Westborough High School choir and music groups.

The closing ceremonies will be held prior to completion of the event at noon on Saturday.

The Westborough Committee has set a goal of raising \$30,000 for the ACS. Donations are raised in several ways. Teams who seek sponsorship from friends, family members, and coworkers raise the vast majority of the donations. Teams also parMonday, April 28

School Budget Subcommittee. 2 p.m., Forbes Municipal Building, Superintendent Stephen Dlott's office

Anance Committee. 7 p.m., Sectmen's Meeting Room, Town

Tuesday, April 29

Recreation Commission. 7 p.m., Town Hall, Recreation Office

Master Plan Advisory Committee. 7-9 p.m., Forbes Municipal Building, second floor

Wednesday, April 30

School Committee. 6 p.m., Forbes Municipal Building, third

Thursday, May 1

Veterans Advisory Board. 10 a.m., Forbes Municipal Building, Room 24

Finance Committee, 7 p.m., Se-

lectmen's Meeting Room, Town

Monday, May 5

Permanent Cable Supervisory Committee. 7 p.m., 3-R Summer

Finance Committee. 7 p.m., Selectmen's Meeting Room, Town

Wednesday, May 7

WHS Council. 2:30 p.m., Principai's Office, Westborough High School

School Committee. 6 p.m., Forbes Municipal Building, third

Library Trustees. 7 p.m., Library Meeting Room. April 23 and May 28 meetings canceled

Thursday, May 8

Finance Committee. 7 p.m., Selectmen's Meeting Room, Town Hall



Italian eatery to open

RESTAURANT, from page 1

"It's going to be even more popular than ever," Mohamed said of the B.Y.O.B. policy, alluding to his restaurant's proximity to Julio's Liquor.

Police Chief Alan Gordon reminded Mohamed that even though his staff is not actually serving alcohol in the restaurant they still must follow TIPS, the nation's premier server training program, which is designed to prevent improper alcohol sales, drunk driving and underage drinking by enhancing the knowledge and people skills of servers and sellers of alcohol.

Mohamed said that his Westborough staff would be trained in accordance with TIPS, as they are in Gardner and Fitchburg.

"That's what we've been doing in my other two restaurants, and we've never had any problems in the last 12 years," he said.